



OEUF AU LAIT

- 500 ml of milk
 - 2 eggs
 - 60 grams of sugar
 - 1 vanilla pod
- For topping:
- ½ cup sugar
 - 1 teaspoon cinnamon

Pre-heat your oven to about 150° C. Cut the vanilla pod in half and add to the milk. Add the sugar to the milk in a pot. Bring to a boil and let it cool down with the vanilla pod infusing the milk. Beat the eggs into the mixture, and fill up 6 ramekins. Sit the ramekins into a "bain marie", an ovenproof dish that can fit all the ramekins, and filled up half way with warm water. Leave the desserts in the oven for a good ½ hour and let them cool down before serving.

